

METHOD FOR FORMING LACTITOL-CONTAINING FOOD

Publication number: JP1010973

Publication date: 1989-01-13

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Classification:

- International: A23L1/22; A23P1/02; A23L1/22; A23P1/02; (IPC1-7):
A23L1/22; A23P1/02

- European:

Application number: JP19880018177 19880128

Priority number(s): JP19880018177 19880128; JP19870035400 19870217

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Abstract of JP1010973

PURPOSE: To readily carry out molding without decomposing original taste, flavor, etc., of a food material, by heating a solid food material containing a specific amount of lactitol, pressurizing and molding the heated food material in a semimolten state. **CONSTITUTION:** A solid food material, such as dried soybean, peanut or cacao bean, containing ≥ 30 wt.% lactitol (4-beta-D-galactopyranosyl-D-sorbitol) is heated to about 60-100 deg.C material temperature using a stirrer with a heater, etc., to provide a hot molten material in a semimolten state. The hot molten material is then pressurized and molded using a rolling molding rolls, extruder, etc., to reduce energy loss.

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